

Peach Cobbler

Fruit

Desserts

B-18

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	9 oz	2 cups	1 lb 2 oz	1 qt	1. For pastry dough: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1/2 tsp		1 tsp	
Shortening	5 oz	3/4 cup	10 oz	1 1/2 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for Step 10.
Cold water		1/3 cup		2/3 cup	
Canned sliced peaches, in syrup	7 lb 7 1/2 oz	1 No. 10 can + 1 1/2 cups	14 lb 15 oz	2 No. 10 cans + 3 cups	3. For filling: Drain peaches, reserving syrup. Set peaches aside for Step 8.
Water, as needed					4. For 25 servings, add enough water to peach syrup to make a total of 3 1/4 cups 2 Tbsp liquid. For 50 servings, add enough water to peach syrup to make 1 qt 2 3/4 cups liquid.
Cornstarch		2/3 cup	6 oz	1 1/3 cups	5. Mix cornstarch with about one-fourth of the liquid mixture.
Sugar	8 oz	1 cup 2 Tbsp	1 lb	2 1/4 cups	6. Bring remaining liquid mixture to boil. Add about half of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after Steps 7 and 8.
Lemon juice		3/4 tsp		1 1/2 tsp	7. Remove from heat. Blend in remaining sugar, lemon juice and nutmeg.
Ground nutmeg		1/2 tsp		1 tsp	8. Add peaches from Step 3 to thicken mixture. Stir lightly. Do not break up fruit.
					9. Pour 3 qt 1 cup thickened peach mixture into each steamtable pan (12" x 20" x 2 1/2 "). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Set aside.
					10. For each pan: On a lightly floured surface, roll out 1 lb of pastry dough into rectangle (about 12" x 20").
					11. Cover peaches with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.
					12. To Bake: Conventional Oven 425 degrees F, 1 hour Convection Oven 375 degrees F, 40 minutes Bake until pastry is brown and filling is bubbly.
					13. Cut each pan 5 x 5 (25 portions per pan).

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SERVING:	YIELD:	VOLUME:
1 portion provides 1/2 cup of fruit	25 Servings: 1 steamtable pan	25 Servings:
	50 Servings: 2 steamtable pans	50 Servings:

Nutrients Per Serving			
Calories	208	Saturated Fat	1.5 g
Protein	2 g	Cholesterol	0 mg
Carbohydrate	40 g	Vitamin A	45 RE/455 IU
Total Fat	5.8 g	Vitamin C	3 mg
		Iron	1.0 mg
		Calcium	6 mg
		Sodium	55 mg
		Dietary Fiber	2 g